

Aiyana Keebler

aiyana_keebler@hotmail.com | 607.625.1920 | Fort Geraldineview, Curaçao | https://linkedin.com/in/Aiyana_Keebler47

PROFILE

Chef with a track record building high-impact solutions and improving reliability.

WORK EXPERIENCE

Sous Chef — Kirlin - Hayes (2024 - 2025)

- Managed kitchen of 20 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 232 guests with 95%+ client satisfaction.

Private Chef — Schamberger LLC (2014 - 2020)

- Catered private events for up to 97 guests with 95%+ client satisfaction.
- Maintained food cost under 34% with vendor negotiations and waste controls.

CORE SKILLS

Cuisine Styles

Italian • Plant-based • French • Mediterranean

Kitchen Skills

Plating • Menu Design • Cost Control • Sauce-making

Operations

Catering

Soft Skills

Quality Control • Training • Time Management • Team Leadership

EDUCATION

B.A. Hospitality Management, Hagenes - Smitham Institute (2023)

CERTIFICATIONS

- Certified Sommelier (optional)